STABILISATION PRODUCTS

Sulfisol 6%





Sulfur solution concentrated at 6% for adding sulfite to musts and wines.



PRODUCT CHARACTERISTICS

- Formulation: Pur sulphurous anhydride solution. Contains sulphites.
- Enological benefits: Sulfur solution containing 60 g/L of pure sulfur dioxide, for must and wine sulfite additions.



DIRECTIONS FOR USE

- Add into the wine, ensuring even distribution. Measure SO₂ content after each addition.
- Dosage: 1 cL/hL gives 0.6 g of SO₂ of sulfur dioxide.
 UE regulation: This product is subject to regulation. Please refer to the current legislation.



SPECIFICATIONS

PHYSICAL

- Appearance & colour: Limpid yellow liquid
- **Density:** $>1,032 \pm 0,003$

CHEMICAL

• $$0_2$: 64 ± 2 g/L

LIMITS

- **Iron**: < 50 mg/kg
- **Lead**: < 5 mg/kg
- Arsenic: < 3 mg/kg
- $\bullet \ \, \text{Mercury:} < 1 \ \text{mg/kg}$
- Selenium: < 10 mg/kg



PACKAGING & CONSERVATION

- Cans of 10 kg (10 L) and 20 kg (20 L).
- Store in its original packaging hermetically sealed, in a cool, clean and dry place without odors. May crystallise at low temperatures (<10°C ± 2°C). Respect the optimal date of use written on packaging. Use quickly after opening.

GD/02-11-2023. For oenological use. This document is correct at the time of publication and is provided for information purposes only, without commitment or guarantee. This product should be used in accordance with the relevant legislation and standards. In accordance with the EU Regulation n°2019/934 (and its modifications).